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### **Abstract**

Methods for the production of food products comprising wheat and/or rye flour and added fat, said method comprising substituting the flour with 0.5-100% w/w of waxy wheat flour, 5 wherein said waxy wheat flour replaces fat content in said food product by 20-100% w/w are described. Also described is use of waxy wheat in the preparation of a food product with a reduced fat content.